

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.30.06Day: MondayBREAKFAST - Arrival Time: 6720Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble eggs	1 scp.	15°	120°
Hot Cereal	150 or More	Toasted Bread	3 slc	04°	40°
Juice	40	Rice cereal	1/2 cup	warm	warm
Milk	38 - 40	fresh Orange	1 ea.	warm	warm
		fruit punch juice	1 ea.	cold	cold
		milk	1 ea.	cold	cold
		butter, jelly	1 ea.	cold	cold

LUNCH - Arrival Time: 1205Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Grilled BBQ Pork chop	3oz	100	163°
Stew	160 or more				
Hot Starch	150 or more	Au Gratin Potatoes	1c.	120°	160°
Hot Vegetables	160 or more	Sauteed Seasoned Mix Vgcs	1/2 c.	63	63°
Canned fruits/Pudding	40 or less	waldorf Salad	1/2 c.	40	40°
		milk	1c.	40°	40°

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice steamed	1/2 c	123.6°	151.9°
Stew	160 or more	Stir fry Chicken	1/2 c	120	178.5°
Soup	175 or more	mza 1/2 eggs	1/2 c	64°	64°
Hot Vegetables	160 or more	Homemade Wheat Roll.	2 pcs	63	63°
Canned fruits/Pudding	40 or less	Mushroom Soup	1 c.	140	182°
Milk	40 or Less	Tangerine	1 c	40	40°
Rice			1 scoop		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.29.06Day: SunBREAKFAST - Arrival Time: 0712Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Turkey bacon	2 p.c.s.	26°	105°
Hot Cereal	150 or More	French toast	6 p.c.s.	22°	109°
Juice	40	Graham cracker	2 p.c.s.	warm	warm
Milk	38 - 40	Orange fruit & juice	1 ea.	cold	cold
		milk	1 ea.	cold	cold
		Syrup	1 ea.	cold	cold

LUNCH - Arrival Time: 1159Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 scr	110°	170°
Stew	160 or more	Chicken soup	1 scr.	121°	180°
Hot Starch	150 or more	Beans	1 scr.	63°	110°
Hot Vegetables	160 or more	Dinner roll w/Butter	2 p.c.s.	64°	63°
Canned fruits/Pudding	40 or less	Can tolope	1 bowl	40°	40°
		Sandwich	1	40°	40°
		Milk, Juice	1	40°	40°

DINNER - Arrival Time: 1710Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat fish	110 - 140	seafood stir fry w/veg	3 oz.		115
Stew oranges	160 or more	mandarin oranges	1/2 C.		160/40
Soup	175 or more	Homemade soup	1 C.		170
Hot Vegetables	160 or more	Buttered corn	1/2 C.		160
Canned fruits/Pudding	40 or less	Jello	1/2 C.		40
Milk	40 or Less	milk	1 ea.		40
Rice		steamed rice	1/3 C.		150

Tuna Sandwich 1 ea.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/28/04Day: SATURDAY

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Pan cake		74°	110°
Hot Cereal	150 or More	Bacon		86°	140°
Juice	40	Juice		40	40
Milk	38 - 40	milk		40	40

LUNCH - Arrival Time: 1150Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	steamed Rice	1 scp.	115°	148°
Stew	160 or more	Pork Adobo w/veggies	1 scp.	112°	145°
Hot Starch	150 or more	dinner roll	2 pcs	86°	136°
Hot Vegetables	160 or more	milk	1 ea.	cold	cold
Canned fruits/Pudding	40 or less	butter	1 ea.	cold	cold
		Cake	1/2 slc.	warm	warm
		ice-cream Raspberry	1/2 cup	cold	cold
		Pudding	1/2 cup	cold	cold

DINNER - Arrival Time: 1725Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BEEF ADOBO	3 oz.	112°	148°
Stew Rice	160 or more	STEAMED RICE	2/3 c.	130°	149°
Soup	175 or more	TURKEY NOODLE SOUP		110°	154°
Hot Vegetables	160 or more	MARINATED CUCUMBER (AMT)	1 scp.	106°	146°
Canned fruits/Pudding	40 or less	FRUIT ISLAND MIXED FRUIT CUP	1/2 c.	cold	cold
Milk	40 or Less	MILK	2 oz	cold	cold
		SANDWICH	1 ea.	warm	warm
		ORANGE FRUIT	1 ea.	warm	warm

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion: 1 ea. warm warm  
 Scoops; cups, tbsn; tspn; bowl; handful; slices; slabs;  
 Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Oct. 27, 2006Day: FridayBREAKFAST - Arrival Time: 0725

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Egg		-	-
Hot Cereal	150 or More	Toast		140	140
Juice	40	Butter, Jelly		40	
Milk	38 - 40	Orange, Bananas		41	40
		Cereal		63	63

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kefauver	3oz.	100	163
Stew	160 or more				
Hot Starch	150 or more	Steamed Rice	2/3c.	110	180
Hot Vegetables	160 or more	Sauteed local seasoned Veg	2/4c.	98	140
Canned fruits/Pudding	40 or less	Fresh Island mix fruit		40	40
		milk	1c.	40	40

DINNER - Arrival Time: 1658 hrs.

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	3oz. Mahi Mahi w/ Capers / Lemon Slice / Tartar Sauce	3oz.	98.2°	110.3°
Stew	160 or more	Steamed Rice	1/3 c.	90.8°	151.5°
Soup	175 or more	Homemade Soup	1c.	100.0°	175.1°
Hot Vegetables	160 or more	Tender Cooked Kang Kang / Spinach	1/2 c.	50.°	165°
Canned fruits/Pudding	40 or less	Applesauce & Roston Cookies	1/2 c.		
Milk	40 or Less	2/4 milk	2ea.		
		Homemade White Roll / margarine	1ea.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: THURSDAYDay: 10-26-06

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Hot Starch	150 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				

DINNER – Arrival Time: 1657Officer's Signature: Bmz

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	stir-fry Ground Beef	3oz.	26°	143°
Stew	160 or more				
Soup	175 or more	French Onion Soup	1c.	23°	175°
Hot Vegetables	160 or more	Mushrooms & soft local veg.	portion	cool	
Canned fruits/Pudding	40 or less	Angel food cake & Peach halves	2 ea	cool	
Milk	40 or Less	milk	1oz		
		Rice	1/3 c.	40°	153°

Sandwich 1ea.

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:  
Scoops; cups, tblsp; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-25-06Day: WEDNESDAYBREAKFAST - Arrival Time: 6:00Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	SCRAMBLE EGGS	1 scp.	125	146
Hot Cereal	150 or More	fried rice	1 scp.	128	150
Juice	40	toast bread	2 pcs	80	142
Milk	38 - 40	Jelly Jam	1 ea.	warm	warm
		raisin graham cracker	2 pcs. ea.	warm	warm
		mille	1 ea.	cold	cold
		grape juice, orange fruit	1 ea.	cold	cold

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef			
Stew	160 or more	onion pork & gravy	2/3 c.		
Hot Starch	150 or more	rice green beans			
Hot Vegetables	160 or more	shrimp			
Canned fruits/Pudding	40 or less	P/apple cubes			

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Hearty veggie soup	30%	85.8°	109.3°
Stew	160 or more	Herb pork loin			
Soup	175 or more	steamed rice	1 c.		
Hot Vegetables	160 or more	Cauliflower salad	portion		
Canned fruits/Pudding	40 or less	marmalade orange	1 c.		
Milk	40 or Less		1 ea.		
RICE	1/3 c.	Sandwich, Tuna	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.24.06Day: Tue

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3 PCS		
Hot Cereal	150 or More	* Turkey Bacon	2 PCS		130
Juice	40	Syrup and margarine	1 ea.		
Milk	38 - 40	Juice & milk	1 ea.		35
		Graham Cracker	3 PCS		
		Orange	1 ea.		33

LUNCH - Arrival Time: ?Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Garden soup			
Stew	160 or more	Grilled Turkey & Swiss mdt	1/3C		
Hot Starch	150 or more	Sandwich baked one bun			
Hot Vegetables	160 or more	Roasted Cabbage	1c.		
Canned fruits/Pudding	40 or less	milk	1c. 2%		
		5oz Snacks sandwich	1 each		

DINNER - Arrival Time: 1724Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Fish Florentine	3 oz		160°
Stew	160 or more	Rice	2 1/2 C.		
Soup	175 or more	Corn Crab soup	1 c.		180°
Hot Vegetables	160 or more	Zucchini w/ tomato & onions	1 plate		155°
Canned fruits/Pudding	40 or less	Brushing Pear Salad	1 ea.		40°
Milk	40 or Less	milk	1 ea		40°
		Rice / Sandwich / Butter	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-23-06Day: Monday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scramble egg		90°	120°
Hot Cereal	150 or More	Toasted bread		68°	110°
Juice	40	juice punch		40°	40°
Milk	38 - 40	milk		40°	40°
		fruit orange		40°	40°
		butter, jelly		-	-

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	chicken Curry w/ sauce	2oz.	98°	145°
Stew	160 or more				
Hot Starch	150 or more	steamed rice	2/3c.	100°	160°
Hot Vegetables	160 or more	stir fry Oriental vege	1/2c.	85°	165°
Canned fruits/Pudding	40 or less	Fresh Grapes			
		milk	1c.		
		homemade dinner roll	2pc.		

DINNER – Arrival Time: 1658Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Chicken Dumpling	4 pcs.	123°	156°
Stew	160 or more	Steamed Rice	1 scp.	130°	158°
Soup	175 or more	steamed broccoli	3 pcs.	119°	155°
Hot Vegetables	160 or more	Cantalope, Veg. Salad	1/2 cup	Cold	Cold
Canned fruits/Pudding	40 or less	milk	1c.	Cold	Cold
Milk	40 or Less	tuna sandwich	1c.	warm	warm

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-22-06Day: Sunday

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blue Berry Pancakes	3 pcs.		
Hot Cereal	150 or More	Grilled Ham	2 oz.		148
Juice	40	margarine & syrup	1 ea.		
Milk	38 - 40	Juice & milk	1 ea.		35
		Banana	1 ea.		37
		Graham Cracker	3 pcs.		

LUNCH - Arrival Time: 1142Officer's Signature: ffw

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	CHICKEN KETCHUP	29.3 oz.	103.9°	140°
Stew	160 or more	TITERS 2oz. / MARGARINE	2oz.		
Hot Starch	150 or more	STEAM RICE	2 1/2 C.	58°	150
Hot Vegetables	160 or more	SANTO local SEASONED VEGETABLE	3 1/4 C.	106.5	161°
Canned fruits/Pudding	40 or less	FRESH ISLAND MIXED FRUIT CUP	1 Bul.		
		MILK	2oz.		
		SANDWICH	1 ea.		

DINNER - Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Potroze			
Meat	110 - 140	Bistek Beef w/sauce	2 pcs	96°	156°
Stew	160 or more	Hean Rice	1 scp	101°	148°
Soup	175 or more	Dinner Roll	2 pcs	78°	140°
Hot Vegetables	160 or more	green peas	1 scp	35°	143°
Canned fruits/Pudding	40 or less	Mixed Salad	1/2 cup	cold	cold
Milk	40 or Less	grape fruit	1/2 cup	cold	cold
		milk	1 ea	cold	cold

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-21-06Day: Saturday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Boiled eggs	1	PC.	145
Hot Cereal	150 or More	Twist Cereal	1	PC.	
Juice	40	Pumpkin Soup	1	C.	178
Milk	38 - 40	chilled juice / milk	1	ea	36
		margarine and jelly	1	ea.	
		Graham Cracker	3	PCS	
		Banana	1	ea	

LUNCH – Arrival Time: 1206Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	French fries Rice		110°	170°
Stew	160 or more	Burger Chicken Curry		97°	165°
Hot Starch	150 or more	spicy veg.		89°	110°
Hot Vegetables	160 or more	Dinner roll w/ butter		63°	63°
Canned fruits/Pudding	40 or less	Bananas		40°	40°
		Sandwich		40°	40°
		Milk, Juice			

DINNER – Arrival Time: 1605Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef Bistak w/ vegetables	3 oz.	96°	192°
Stew	160 or more	STEAM RICE	2/3 C.	45°	160°
Soup	175 or more	HEARTY VEGETABLE SOUP	1/2 C.	60°	177°
Hot Vegetables	160 or more	SPINACH CABBAGE	1/2 C.	45°	161°
Canned fruits/Pudding	40 or less	DIAMOND ROLL 1ea. / MARGARINE	1ea.		
Milk	40 or Less	HALF PEARS 1ea. / SANDWICH	1ea.		
		MILK	2oz.		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/20/06Day: FridayBREAKFAST – Arrival Time: 6:05

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	scramble eggs		48.2	100.4
Hot Cereal	150 or More	cereal	1	110.5	140.5
Juice	40				
Milk	38 - 40	muffin			

LUNCH – Arrival Time: 12:30

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Tender Roast Beef		91.8°	102.3
Stew	160 or more	steamed rice	3oz.		
Hot Starch	150 or more	Roasted Carrots	1/3c.		
Hot Vegetables	160 or more	Vegetable salad	1/2c.		
Canned fruits/Pudding	40 or less	Homemade whole roll w/ margarine	1c.		
		Red fruited apples			
	snacks	sandwich, milk, juice	each		

DINNER – Arrival Time: 16:58Officer's Signature: He

No. of Meals: \_\_\_\_\_


Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BUTTERED FISH w/ TARTAR SAUCE	3oz.	102.7	
Stew	160 or more	STOVED RICE	2/3c.	40°	150°
Soup	175 or more	BUTTERED GREEN BEANS	1/2c.	120°	175.5°
Hot Vegetables	160 or more	SAUTÉED CABBAGE/CARROTS/BELL PEPPER	1/2c.	60°	162°
Canned fruits/Pudding	40 or less	HAUT DEU	1c.		
Milk	40 or Less	DINNER ROLL 2ea. / MARGARINE 1ea.			
		MILK 2ea. / SANDWICH 1ea.			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tbsq; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: OCT. 19, 2006Day: THURSDAYBREAKFAST – Arrival Time: 0710Officer's Signature: 

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	French Toast	3	92°	120°
Hot Cereal	150 or More	Bacon	2	98°	140°
Juice	40	orange	1	40°	40°
Milk	38 - 40	Croissants	2	63°	63°
		Milk	1	40°	40°
		Juice	1	40°	40°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140		86.5°	147.4°	
Stew	160 or more	oven baked crispy chicken	3 oz		
Hot Starch	150 or more	Season peas	1/2 c		
Hot Vegetables	160 or more	carrots Raisin P/cuppt salad			
Canned fruits/Pudding	40 or less	Homemade roll w/ margarine	2 pcs		
		fresh apple	1 each		
		Snacks sandwich, milk, juice	1 each		

DINNER – Arrival Time: 1640Officer's Signature: 

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BISTOUK PORK	3 oz.	130	161.5
Stew	160 or more	RICE	2/3 c	120°	150°
Soup	175 or more	MINOSTRAWB soup	1/2 c.	130	177
Hot Vegetables	160 or more	CRAB SALAD	1/2 c.		
Canned fruits/Pudding	40 or less	pudding roll / margarine	1 oz.		
Milk	40 or Less	GRAPES	1/2 c.		
		MILK	2 oz.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Oct. 18, 2006Day: WEDNESDAYBREAKFAST - Arrival Time: 0734Officer's Signature: J. Amiree

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Potato			
Hot Cereal	150 or More	Egg			
Juice	40	Bread / Butter / Jelly			
Milk	38 - 40	Apple			
		Crackers			
		Milk			
		Juice			

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hamburger steak w/ Mushroom	3oz.	110	158
Stew	160 or more				
Hot Starch	150 or more	Buttered Mashed Potatoes	1/2 c.	150	168
Hot Vegetables	160 or more	SAUTEED Green, Wing or String Bean	3/4 c.	64	64
Canned fruits/Pudding	40 or less	Fruit Salad	1/2	40	
		Sherbet + cham cake		40	
		milk	1c.	40	

DINNER - Arrival Time: 1627Officer's Signature: Perry

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Turkey Adobo w/veg.		140	140
Stew	160 or more				180
Soup	175 or more	French onion soup			35
Hot Vegetables	160 or more	Rice / banana			35
Canned fruits/Pudding	40 or less	Garden Salad w/dressing			35
Milk	40 or Less	milk			35
		Sandwich Ham			

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-17-06Day: TuesdayBREAKFAST – Arrival Time: 0705Officer's Signature: muNo of Meals: 04

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled Egg	1/2 c.	89 F°	142 F°
Hot Cereal	150 or More	Blueberry Muffin	2	62 F°	172 F°
Juice	40	juicy juice			
Milk	38 - 40	2/1 milk	1c.		
		branched			
		cereal			
		granola cereals			

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Honey glazed Ham	3oz	80°	110°
Stew	160 or more	Hot spiced Escalloped apples	1/2 c.		
Hot Starch	150 or more	Steamed Rice	1/2 c.	82°	140°
Hot Vegetables	160 or more	Basil tomatoe Salad	1c		
Canned fruits/Pudding	40 or less	Homemade pie Roll w/meringue	2 pcs		
		milk - juice			
	snacks	sandwich	1 each		

DINNER – Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Steamed Rice	1 scp.	140	148
Stew	160 or more	BB-Q fish	2 pcs.	149	159
Soup	175 or more	Hot Vegies	1 scp.	150	162
Hot Vegetables	160 or more	dinner roll bread	2 pcs.	80	68
Canned fruits/Pudding	40 or less	Crab-corn soup	1/2 cup	152	165
Milk	40 or Less	milk, mandarine fruit	1 ca.	cold	cold
Sandwich		rice ham Sandwich	1 ca.	warm	warm

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/16/06Day: MondayBREAKFAST – Arrival Time: 0730Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled w/ butter	1/2	85.8	169
Hot Cereal	150 or More	Toast w/ butter	2 pieces		
Juice	40	Apple	1/2 c		
Milk	38 - 40	Milk			
		Graham Crackers			

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian spaghetti w/	3 oz		
Stew	160 or more	mild meat sauce			
Hot Starch	150 or more	Pasta	1 c.		
Hot Vegetables	160 or more	marinated tossed salad w/	1 c.		
Canned fruits/Pudding	40 or less	olive oil 2 pcs toasted bread			
		fresh orange, 1 c. 2% milk	1 each		
		Turn sandwich			
		Snacks			

DINNER – Arrival Time: 1145Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	RICE	2/3	109°	192°
Stew	160 or more	CHICKEN	3 oz	79°	168°
Soup	175 or more	VEGE	1 c	64°	98°
Hot Vegetables	160 or more	soup vege	1 c	102°	191°
Canned fruits/Pudding	40 or less	milk	1/2	40°	40°
Milk	40 or Less	fruits	1 c.	40°	40°

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: Oct. 15, 2006Day: Sunday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1155Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Rice	1 scr	62	192.6
Stew	160 or more	Chicken soup	1 scr.	120.6	160.5
Hot Starch	150 or more	mix veg			
Hot Vegetables	160 or more	1 slice Bread w/ butter			
Canned fruits/Pudding	40 or less	Fruits / Sandwich			
		milk			
		Juice			

DINNER – Arrival Time: 1630Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice		123.6	197.8
Stew	160 or more	Mix Seafood		116.8	190.4
Soup	175 or more	Dinner roll w/ butter			
Hot Vegetables	160 or more	corn / Jello			
Canned fruits/Pudding	40 or less	Sandwich			
Milk	40 or Less	Milk			
		Soup		121.2	180.7

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-14-06Day: SATURDAYBREAKFAST – Arrival Time: 0650Officer's Signature: ALNo. of Meals: 05

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	CHICKEN PANCAKE	2 oz.	50°	151°
Hot Cereal	150 or More	COLD CEREAL	1 c.		
Juice	40	ORANGE JUICE	1/2 c.		
Milk	38 - 40	2% MILK	1 c.		
		Twist BREAD	1		
		2 MARGARINE / 1 JELLY			
		GRUYERE CHEESE	1 oz.		

LUNCH – Arrival Time: 1228Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Shredded Turkey w/ broccoli mushroom	3 oz.	95°	195°
Stew	160 or more	Steamed rice	2/3 c.	105°	151°
Hot Starch	150 or more	Emerald salad	1 c.		
Hot Vegetables	160 or more	Homemade wht roll w/ margarine	2 pcs		
Canned fruits/Pudding	40 or less	Sherbet, pumpkin bar	1 c.		
		MILK	2%		
	Snacks	Sandwich, Juice			

DINNER – Arrival Time: 1700Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Beef adobo	1 scp	107°	162°
Stew	160 or more	Steamed Rice	1 scp	98°	146°
Soup	175 or more	Dinner Roll	2 pcs.	16°	48°
Hot Vegetables	160 or more	Mixed fruit Cup	1/2 cup	cold	cold
Canned fruits/Pudding	40 or less	Milk	1 c.	cold	cold
Milk	40 or Less	Mandarin	1/2 cup	cold	cold
		Turkey Noodle	1/2 cup	105°	151°

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/13/06Day: FRIDAYBREAKFAST - Arrival Time: 0710Officer's Signature: [Signature]No of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Directions Eaten	2	148	
Hot Cereal	150 or More	BUTTERED without TOAST	1	143	
Juice	40	CORONA	1	157	
Milk	38 - 40	Jelly	1		
		Juice	1/2		
		Milk	1		

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	B B Q Chicken	3oz		
Stew	160 or more	Steamed Rice Red	1/3c.		
Hot Starch	150 or more	Season Green	1/2c.		
Hot Vegetables	160 or more	Potato Salad	2oz		
Canned fruits/Pudding	40 or less	Donut rolls	2pcs.		
		Fresh grapes	1/2c.		
		milk, orange juice	1ea.		

DINNER - Arrival Time: 1722Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more	Fish		101.1	143.2
Soup	175 or more	Veg Soup		109.2	193.3
Hot Vegetables	160 or more	Pic		98.8	191.3
Canned fruits/Pudding	40 or less	cake		63.4	64
Milk	40 or Less	milk		44.0	45
		Sandwich (snacks)		40	

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10-12-06Day: Thursday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

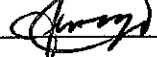
Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Banana Pancake	3 PCS	72°	120°
Hot Cereal	150 or More	Grilled Ham	2oz.	98°	140°
Juice	40	Syrup & margarine	1 ea.	63°	
Milk	38 - 40	Chilled Juice / milk	1 ea.	40°	40°
		orange	1 ea.	40°	40°
		Graham Cracker	3 ea.	63°	63°

LUNCH – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	sweet potato			180°
Stew	160 or more	Turkey w/ Gravy			160°
Hot Starch	150 or more	Mix veg			68°
Hot Vegetables	160 or more	Dinner roll w/ Butter			63°
Canned fruits/Pudding	40 or less	Fruits			40°
		Milk			40°
		Sandwich			40°

DINNER – Arrival Time: 1718Officer's Signature: 

No. of Meals: \_\_\_\_\_


Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	1	120.4	120.5
Stew	160 or more	Ground Beef w/ veg.	1	109.2	182.1
Soup	175 or more	Dinner roll w/ Butter	1		
Hot Vegetables	160 or more	Scrap Onion	1	116.4	154.4
Canned fruits/Pudding	40 or less	veg salad	1		
Milk	40 or Less	Angel cake, peach, sandwich	1		
		Milk	1		

## Generally, Temperature standard are:

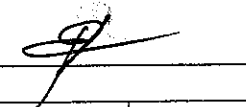
- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

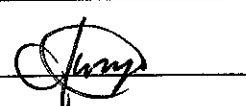
**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/11/06Day: MondayBREAKFAST - Arrival Time: 0710Officer's Signature: No of Meals: 6

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	STEAMER RICE	2/3		
Hot Cereal	150 or More	STEAMER CEREAL		140	
Juice	40	SLICE BANANAS WITHOUT TEAST			
Milk	38 - 40	juice	1		
		milk	1		
		jelly	1		

LUNCH - Arrival Time: 1145Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Ground Hamburger/steak w/ mushrooms	3oz	302	107.1
Stew	160 or more	Butterd mashed Potatoes	1/2 c.		
Hot Starch	150 or more	Sauteed Green, wing, string bean	1/2 c.		
Hot Vegetables	160 or more	Fruit Salad	1/2 c.		
Canned fruits/Pudding	40 or less	Homemade wht Roll w/ margarine	2 pcs		
		sherbet & chocolate cake	1/2 c.		
	snacks	sandwich of milk	1 each		

DINNER - Arrival Time: 1710Officer's Signature: 

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 c.	1104.6	193.6
Stew	160 or more	Pork	3 oz.	101.5	195.3
Soup	175 or more	Dinner rolls / margarine	2 ea.		
Hot Vegetables	160 or more	Hot & Cold Soup	1 c.	102.5	168
Canned fruits/Pudding	40 or less	MIX FRUIT	1 SW.		
Milk	40 or Less	SANDWICH	1 ea.		
		MILK	2 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/10/06Day: Tuesday

BREAKFAST - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH - Arrival Time: 1200Officer's Signature: th

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	GRILLED TURKEY & SWISS MEAT			
Stew	160 or more	SANDWICH BACON ON A BUN	1/2 cup	COLD	COLD
Hot Starch	150 or more	ITALIAN SOUP	1 bowl	120°	160°
Hot Vegetables	160 or more	FRUITED COLESLAW	1 bowl	COLD	COLD
Canned fruits/Pudding	40 or less	PINK APPLE FRUIT	1 bowl	COLD	COLD
		MILK, JUICE	1 ea.	COLD	COLD
		SANDWICH	1 ea.	COLD	COLD

DINNER - Arrival Time: 1708Officer's Signature: Pa.

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	chicken	2 pc	112°	162°
Stew	160 or more	okra	1 cup	89°	163°
Soup	175 or more	egg soup	1 cup	128°	180°
Hot Vegetables	160 or more	Rice	1 cup	118°	164°
Canned fruits/Pudding	40 or less				
Milk	40 or Less	milk	1 each		

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/09/06Day: MondayBREAKFAST - Arrival Time: 0700Officer's Signature: [Signature]No of Meals: 7

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Kasha Burren</u>		<u>30</u>	
Hot Cereal	150 or More	<u>Kasha</u>		<u>20</u>	
Juice	40	<u>Muffin</u>		<u>30</u>	
Milk	38 - 40	<u>Butter</u>			
		<u>juicy</u>			
		<u>milk</u>			
		<u>Fresh Omelets</u>			

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>BBQ Pork Chop</u>	<u>100 pcs</u>	<u>151°</u>	<u>151°</u>
Stew	160 or more	<u>Gratin Potatoes</u>	<u>1 cup</u>	<u>91°</u>	<u>142°</u>
Hot Starch	150 or more	<u>Sauteed fresh Veg.</u>	<u>1 cup</u>	<u>76°</u>	<u>140°</u>
Hot Vegetables	160 or more	<u>Wheat Roll</u>	<u>2 pcs.</u>	<u>15°</u>	<u>35°</u>
Canned fruits/Pudding	40 or less	<u>Waldorf Salad</u>	<u>1/2 cup</u>	<u>Cold</u>	<u>Cold</u>
		<u>milk, Orange juice</u>	<u>1 can</u>	<u>Cold</u>	<u>Cold</u>
		<u>Egg sandwich, butter</u>	<u>1 ea.</u>	<u>warm</u>	<u>warm</u>

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/08/06Day: SundayBREAKFAST - Arrival Time: 0715

Officer's Signature: \_\_\_\_\_

No of Meals: 8

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	apples	1		
Hot Cereal	150 or More	Ham	2g	140	
Juice	40	apple berry pancakes	2	160	
Milk	38 - 40	no banana	2		
		Syrup	1		
		milk	1	40	
		MILK	1	40	

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Chicken Kalamazoo	3oz	107.6°	156.3°
Stew	160 or more	Steamed Rice	2/3C.	104°	159°
Hot Starch	150 or more	Steamed local veggies	3/4C.		
Hot Vegetables	160 or more	Titgias w/ margarine	1 pc		
Canned fruits/Pudding	40 or less	Fruit cup	1C.		
		milk	1 each		
		Snacks			
		Sandwich			

DINNER - Arrival Time: 1645Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Roasted beef	2 slc.	80°	157°
Stew	160 or more	Steamed Rice	1 scp	88°	160°
Soup	175 or more	Vegies soup	1/2 cup	60°	
Hot Vegetables	160 or more	dinner roll bread	2 pcs	04°	50°
Canned fruits/Pudding	40 or less	boiled carrots	5 pcs. (sn)	10	250
Milk	40 or Less	Tuna Sandwich, Rockette Cookies	1 ea	Warm	Warm
		milk, peach halves	1 ea.	Cold	Cold

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/07/06Day: SaturdayBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	NTOLI SOUP		120	
Hot Cereal	150 or More	BOILED EGGS	1		
Juice	40	TOAST BREAD	2/3		
Milk	38 - 40	MARSHMALLOWS	2		
		JELLY	1		
		MILK	1		
		JUICE	1/2		

LUNCH - Arrival Time: 1233Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	cheese burger w/ lettuce	1 each	30°	120°
Stew	160 or more	onion, tomato, Ketchup,			
Hot Starch	150 or more	mustard, milk			
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
	30000	sandwich			

DINNER - Arrival Time: 1655Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	BOOF-STBAK	3 oz.	120	143
Stew	160 or more	RICE	2/3 c.	110	172
Soup	175 or more	VEGETABLE SOUP	1 bowl	120	174
Hot Vegetables	160 or more	SEASONED CARROTS	1/2 c.	110	161
Canned fruits/Pudding	40 or less	DIGNOR ROLL / MARSHMALLOWS	2 ea.		
Milk	40 or Less	APPLES / SANDWICH	1 ea.		
		MILK	2 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/06/06Day: FRIDAYBREAKFAST - Arrival Time: 0715Officer's Signature: [Signature]No of Meals: 8

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled eggs	1/2	161	
Hot Cereal	150 or More	Apple muffins	2	145	
Juice	40	Orange juice	1/2	135	
Milk	38 - 40	juice	1		
		milk	1		
		milk	1		

LUNCH - Arrival Time: 1200Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Roast beef	3 pcs.	88	146
Stew	160 or more	steamed rice	1 scp.	90	150
Hot Starch	150 or more	cinnel roll	2 pcs.	warm	warm
Hot Vegetables	160 or more	Vegetable collage salad	1/2 cup	warm	warm
Canned fruits/Pudding	40 or less	Red Fruits jello	1/2 cup	cold	cold
		Tuna Sandwich	1 ea.	warm	warm
		milk	1 ea.	cold	cold

DINNER - Arrival Time: 1640Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	steamed rice	1 scp.	110°	160°
Stew	160 or more	fish fillet	3 pcs.	113°	156°
Soup	175 or more	Assorted vegetables	1 scp.	89°	158°
Hot Vegetables	160 or more	cinnel rolls	2 pcs.	warm	warm
Canned fruits/Pudding	40 or less	honey dew	1 c.		
Milk	40 or Less	milk	1 c.		
		sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tespn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/05/06Day: ThursdayBREAKFAST - Arrival Time: 0715  
No. of Meals: 9Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	TOAST WITH BUTTER	3	138.5	
Hot Cereal	150 or More	Bacon	2	145	
Juice	40	maple syrup	2		
Milk	38 - 40	juice	1/2		
		milk	1		
		maple syrup	1		

LUNCH - Arrival Time: 1206  
No. of Meals:Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Baked chicken	1	113.7	124.2
Stew	160 or more	sweet potato (baked)	1 serv	109.6	177.1
Hot Starch	150 or more	beans	1 serv		
Hot Vegetables	160 or more	Dinner rolls w/ butter	2 ps		
Canned fruits/Pudding	40 or less	carrots salad	1 bowl		
		Apple / sandwich	1		
		milk	1		

DINNER - Arrival Time: 1730  
No. of Meals:Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	File Pork bsteak	3oz	170	
Stew	160 or more	rice	2/3 C	160	
Soup	175 or more	minestrone soup	1 C.	170	
Hot Vegetables	160 or more	Crab & Broccoli salad	1/2 C.		
Canned fruits/Pudding	40 or less	mixed fruits	1 C.		
Milk	40 or Less	milk	1 ea		
		Dinner rolls / sandwich	1 ea		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs;  
Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/04/06Day: WednesdayBREAKFAST - Arrival Time: 0715  
No. of Meals: 7

Officer's Signature: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Scrambled w/ oil	1/2	25	
Hot Cereal	150 or More	Scrambled Hash Browned Potatoes	1/2	26	
Juice	40	Butter w/ wheat Toast	2		
Milk	38 - 40	Juice	1/2		
		Milk	1		

LUNCH - Arrival Time: 1210  
No. of Meals: 9Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Smash Potato		38	102
Stew	160 or more	Meat loaf		20	105
Hot Starch	150 or more	Dinner roll w/ butter		10	
Hot Vegetables	160 or more	Mix veg.			
Canned fruits/Pudding	40 or less	Apple cake w/ pear			
		Sandwich			
		Milk / Juice			

DINNER - Arrival Time: 1700  
No. of Meals: \_\_\_\_\_Officer's Signature: [Signature]

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	rice	1/3 C	140°	152°
Stew	160 or more	Turkey	100°	106°	140°
Soup	175 or more	French onion Soup	1C.	160°	176°
Hot Vegetables	160 or more	Garden salad w/ dressing	handful		
Canned fruits/Pudding	40 or less	Grapes	1C.		
Milk	40 or Less	milk	1ea.		
		Tuna Salad	1ea		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups; tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10.03.06Day: TuesdayBREAKFAST - Arrival Time: 0702Officer's Signature: [Signature]No of Meals: 06

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	Blueberry muffin	2 Pcs.	150	
Hot Cereal	150 or More	scrambled eggs	1/2	150	
Juice	40	Banana	1 ea.		
Milk	38 - 40	Cereal	1 C.		
		milk	1 ea.		
		Graham cracker	3 ea.		
		margarine / Jelly	1 ea.		

LUNCH - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	HAM w/ APPLE		80	142
Stew	160 or more	DINNER ROLL w/ BUTTER		20	
Hot Starch <u>TAPIOKA</u>	150 or more	TAPIOKA			
Hot Vegetables	160 or more	TOMATO SALAD			
Canned fruits/Pudding	40 or less	SANDWICH			
		MILK			

DINNER - Arrival Time: 1730Officer's Signature: [Signature]

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	CORN SOUP	1 C.	COLD	175
Stew	160 or more	BBQ FISH w/ TOMATO SAUCE	3 oz.	COLD	142
Soup	175 or more	ASPARAGUS w/ CABBAGE SAUCE	1/2 C.	COLD	162
Hot Vegetables	160 or more	DINNER ROLL 2oz. / MARGARINE	2 ea.		
Canned fruits/Pudding	40 or less	MANDARIN ORANGES			
Milk	40 or Less	MILK	1 C.		
		HAM SANDWICH	1 ea.		

**Generally, Temperature standard are:**

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

**Quantity/Portion:**

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....



**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/02/06Day: Monday

BREAKFAST – Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More				
Hot Cereal	150 or More				
Juice	40				
Milk	38 - 40				

LUNCH – Arrival Time: 1210

Officer's Signature: \_\_\_\_\_

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	Italian Spaghetti	1 scp.	111°	161°
Stew	160 or more	French bread	2 pcs.	40°	142°
Hot Starch	150 or more	Salad w/olive oil	1 scp.	warm	warm
Hot Vegetables	160 or more	Egg Sandwich	1 ea.	warm	warm
Canned fruits/Pudding	40 or less	Fresh Orange	1 ea.	warm	warm
		grape juice	1 ea.	cold	cold
		milk	1 ea.	cold	cold

DINNER – Arrival Time: 1645Officer's Signature: For

No. of Meals: \_\_\_\_\_

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140	Rice	2/3 C.	1	
Stew	160 or more	Chicken Cacciatore	30%	115.0	
Soup	175 or more	Soup	1 C		
Hot Vegetables	160 or more	Squash w/carrots & bell Pepper	1 C		
Canned fruits/Pudding	40 or less	Mixed fruits	1 C		
Milk	40 or Less	Dinner rolls/butter	1 ea.		
		Juice, milk & Sandwich	1 ea.		

## Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

## Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....

**KJD&CF****Kagman Juvenile Detention & Correctional Facility****Daily Menu & Temperature Log of Hot/Cold Meals**Date: 10/01/06Day: SundayBREAKFAST - Arrival Time: 0650Officer's Signature: [Signature]No of Meals: 9

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp.	Reheated Temp.
Eggs/Omelet	140 or More	<u>Breakfast</u>		<u>72.3</u>	
Hot Cereal	150 or More	<u>Breakfast</u>			
Juice	40	<u>Orange Frost</u>			
Milk	38 - 40	<u>juice</u>			
		<u>milk</u>			

LUNCH - Arrival Time: 1230Officer's Signature: [Signature]

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity	Arrival Temp	Reheated Temp
Meat	110 - 140	<u>Chicken Soup</u>	<u>1 sep</u>	<u>98°</u>	<u>155°</u>
Stew	160 or more	<u>steamed rice</u>	<u>1 sep</u>	<u>87°</u>	<u>142°</u>
Hot Starch	150 or more	<u>dinner roll</u>	<u>2 pcs.</u>	<u>warm</u>	
Hot Vegetables	160 or more	<u>vegies salad</u>	<u>1/2 cup</u>	<u>warm</u>	
Canned fruits/Pudding	40 or less	<u>Cantalope</u>	<u>1/2 cup</u>	<u>warm</u>	
		<u>milk</u>	<u>1 ea.</u>	<u>cold</u>	
		<u>Tuna Sandwich</u>	<u>1 ea.</u>	<u>warm</u>	

DINNER - Arrival Time: \_\_\_\_\_

Officer's Signature: \_\_\_\_\_

No. of Meals:

Description	Actual Temperature	Menu/How meal is cooked	Quantity Portion	Arrival Temp.	Reheated Temp.
Meat	110 - 140				
Stew	160 or more				
Soup	175 or more				
Hot Vegetables	160 or more				
Canned fruits/Pudding	40 or less				
Milk	40 or Less				

Generally, Temperature standard are:

- Creamed Items and Hot Cereals: 150 Deg. F, or more
- Vegetables and Stews: 160 Deg. F, or more
- Soups and gravies: 175 Deg. F, or more
- Meats (sliced) 140 Deg. F, or more; may be served at no less than 110 Deg. F, for 30 minute serving period
- Milk Products: 40 Deg. F, or less
- Salads, Juices, and Canned Fruits: 40 Deg. F, or less

Quantity/Portion:

Scoops; cups, tblsn; tspn; bowl; handful; slices; slabs; Each; pieces; etc.....